

AUTUMN | IN OUR GARDEN

quince | Jerusalem artichoke | Warrigal greens | rainbow chard
sorrel | carob | pink pepper | kale | kumquat | herbs | flowers


AT CORIOLE

TO START

House baked bread, cultured butter, herb salt	2
Marinated Coriole olives	6
Coffin Bay oyster, lemon aspen vinaigrette	4ea
Blue swimmer crab, sorrel, buttermilk	4ea

SMALLER PLATES

Woodside chevre, citrus, pink peppercorn, olive oil, sourdough cracker	12
Pork, apple, lilly pilly, mustard leaf puree	14
Mulloway, cockles, coastal plants, potato, leek	16
Kangaroo, honey roasted macadamias, saltbush	18

LARGER PLATES

12 hour roasted butternut, fregola, ricotta salata, bay oil	28
Garfish, fennel, lemon cream, fermented tomato, crayfish oil	36
Natures chicken, beans, pulses, lardo, rainbow chard	38
Beef, wood grilled mushroom, Jerusalem artichoke, mountain pepper, beef jus	40

EXTRAS

Brassicas, McLaren Vale pistachio butter, lemon gum	10
Lettuce, yoghurt, golden raisins	8
Potatoes, cultured cream, native juniper, chives	8

SOMETHING SWEET

Honey brulee, rhubarb, garden flowers	17
Chocolate, caramel, vanilla, pear	17
Rum baba, passionfruit, meringue	17
Cheese Board	18

Chefs selection menu 70 pp

Wine Matching 35 pp

Groups of 8+ are required to dine on the chef's selection menu

Children will be charged at \$25

No split bills. 10% public holiday surcharge

